



# Creamy Turkey and Bacon Linguine

## with Spinach and Peas

Fresh Pasta

25 Minutes



Turkey Breast Portions  
340 g | 680 g



Mushrooms  
113 g | 227 g



Garlic, cloves  
2 | 4



Zesty Garlic Blend  
1 tbsp | 2 tbsp



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp



Green Peas  
56 g | 113 g



Cream Cheese  
2 | 4



Chicken Broth Concentrate  
1 | 2



Cream  
113 ml | 237 ml



Fresh Linguine  
227 g | 454 g



Baby Spinach  
56 g | 113 g



Parmesan Cheese, shredded  
¼ cup | ½ cup



Bacon Strips  
100 g | 200 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Cook bacon

- Before starting, wash and dry all produce.

- Fill a large pot three-quarters full with **warm water** and **2 tsp salt** (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **bacon**. Cook, flipping often until crispy, 5-7 min. \*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **fat** in pan.

2



### Prep mushrooms and turkey

- Meanwhile, thinly slice **mushrooms**.
- Peel, then mince or grate **garlic**.
- Pat **turkey** dry with paper towels. On a separate cutting board, cut **turkey** into 1-inch pieces. Season with **salt**, **pepper** and **half the Zesty Garlic Blend**.

3



### Cook turkey

- Reheat the pan with **reserved bacon fat** over medium-high.
- Add **turkey** and **mushrooms**. Cook until golden-brown, 2-3 min per side. (NOTE: It's okay if turkey doesn't cook all the way through in this step.)

4



### Make creamy sauce

- Add **garlic** and **Cream Sauce Spice Blend** to the pan with **turkey** and **mushrooms**. Cook, stirring often, until turkey is coated, 30 sec.
- Add **peas**, **cream cheese**, **broth concentrate**, **cream**, **remaining Zesty Garlic Blend** and **¼ cup** (½ cup) **water**. Bring to a gentle boil.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly and **turkey** is cooked through, 6-8 min. \*\*

5



### Cook linguine

- Meanwhile, add **linguine** to **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **linguine** to same pot, off heat.

6



### Finish and serve

- Add **creamy sauce with turkey and veggies**, **spinach**, **reserved pasta water** and **half the Parmesan** to the pot with **linguine**.
- Toss to combine until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**, to taste.
- Divide **creamy turkey linguine** between plates.
- Crumble **bacon** over top.
- Sprinkle **remaining Parmesan** over top.